

Kitchen Porter

Start: As soon as possible

Position: Part-time and Full-time available

We are looking for warm and friendly person with a positive 'can do' attitude to join our hard working, busy kitchen team at the Red Lion Hotel, Clovelly.

Successful candidates will need to ensure that the kitchen, its equipment and ancillary areas are kept clean, tidy and free from obstruction. Your role will be made up of varying responsibilities.

Key responsibilities:

- Ensure the cleaning, of all kitchen equipment, utensils, floor and working surfaces in the kitchen and adjacent areas is carried out to company standards.
- To maintain a high standard of cleanliness and personal hygiene to the standard required by the hotel and law.
- Ensure full refuse bags are removed and replaced promptly
- The floor area must be cleaned daily or at the chef's discretion
- To wash crockery, cutlery and ensure that work surfaces are clean and tidy
- To clean all pots in the pot wash area, and to maintain cleanliness of the area
- Maintain a high level of personal hygiene and cleanliness whilst in the work place
- Maintain an organised, clean and safe work place, not only for yourself but also for those around
- To carry out other duties as required by the Red Lion team

If you are enthusiastic to develop and embrace opportunities, and to improve your skillset and knowledge whenever possible, you could build a long and rewarding career in catering and hospitality progressing in our kitchen.

Schedule to include

- Variable hours
- Mornings
- Evenings
- Weekends

Own transport essential, to be able to commute to Clovelly.